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Fifty years Netherlands Milk and Dairy Journal

Soon after the second world war the Dutch Association for the Advancement of Dairy Science (founded in 1908) decided to publish a new milk and dairy journal. The decision was based on two objectives. The first objective was to publish results of all kinds of milk and dairy research in the Netherlands in one journal. Secondly it was aimed to make these results easily accessible to the international dairy science community.

In 1947 the first issue of the Netherlands Milk and Dairy Journal (NMDJ) appeared. The initiator, Dr C. I. Kruisheer, director of the Governmental Dairy Station, was appointed editor.

Perhaps unsurprisingly quite a number of authors decided to publish their results in Dutch. Despite an English summary, the quintessence of these publications was not easy to understand internationally. In 1968 it was decided by the editorial board to accept only manuscripts in English.

The NMDJ was soon quite successful. In 1949 the number of subscriptions was 659, of which 145 came from outside the country; compared to 739 subscriptions in 1990, of which 381 were from other countries. Many of today's subscriptions have lasted all 50 years.

We owe a great debt of gratitude to a large number of outstanding authors who offered many very useful manuscripts to the NMDJ. In fact, they were the backbone of our reputation. Second to the authors, the editors played an important role by assuring the quality of the manuscripts, assisted by qualified referees. Four successive editors directed the journal for many years: Kruisheer, Van Ginkel, Galesloot and Wouters.

Besides the normal issues, 14 special issues appeared. Two of these were initiated by the International Dairy Congress held in the Netherlands, in 1953 and in 1986. Other special issues were the result of important seminars, e.g. atherosclerosis (1958), chemistry and physics of casein (1973), proteolytic enzymes (1981), Bacillus cereus (1993).

The NMDJ had a good reputation as refereed journal, having a citation impact factor comparable to that of other well-known dairy journals.

During the early nineties the editorial board discussed the policy for the coming years and observed some developments in milk and dairy research which would become important for the journal. We observed a distinct increase in confidential research projects initiated by individual dairy companies, the results of which would be not free for publication. Also, specialist research collaborators showed a growing interest in publishing their results in a journal devoted to their own specialism. Furthermore, an increasing number of manuscripts submitted to our journal were from authors outside the Netherlands.

We concluded that it is not the aim of our journal to transform gradually into an international dairy journal. The 'International Dairy Journal' is especially equipped for such a task.

This resulted in the decision of the Association to merge the NMDJ with the International Dairy Journal (IDJ). The merger will be effective from 1 January 1997. Then 50 annual volumes of the Netherlands Milk and Dairy Journal are complete. In order to facilitate the use of these volumes, an index covering all 50 volumes will be the final conclusion of the NMDJ.

The continuity in publication of Dutch contributions to the IDJ is assured by the appointment of Prof. Dr J.T.M. Wouters as an editor of the IDJ.

We, the editorial board, wish the IDJ a successful continuation of the NMDJ tradition,

M.G. van den Berg
President of the editorial board

P.S.
The service regarding claims and back copies of the NMDJ will exist until 1 July 1997.

Part 1: Title list

All original articles, short communications and Netherlands Standards, including dissertation abstracts and some other abstracts are listed and numbered 1 - 1178. The authors, the title, the NMDJ volume and pages are reproduced from the original. All publications in Dutch, French or German (only in Volumes 1 - 21) include an English summary.

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Every title is represented in the subject index by at least two key-words. In order to find all publications relevant to a certain subject, it is necessary to use a number of synonym or related key-word entrances. Numbers refer to the title list.

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